MULTIFUNCTION OVEN

CE

Instruction for the use - Installation advice

KEEP IN A SAFE PLACE

Before operating this oven,
please read these instructions carefully

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations within this booklet are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

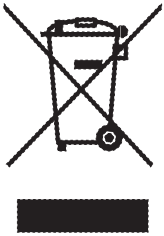
The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

- This oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This oven has been designed, constructed, and marketed in compliance with:
  - safety requirements of EU Directive “Low voltage” 2006/95/EC
  - safety requirements of EU Directive “EMC” 89/336/EEC;
  - requirements of EU Directive 93/68/EEC.

CE

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

BEFORE USING FOR THE FIRST TIME

- Read the instructions carefully before installing and using the appliance.
- After unpacking the appliance, check that it is not damaged. In case of doubt, do not use the appliance and contact your supplier or a qualified engineer.
- Remove all the packing materials (i.e. plastic bags, polystyrene foam, etc.) and do not leave it around within easy reach of children, as these may cause serious injuries. The packaging materials are recyclable.
- Do not attempt to modify the technical characteristics of the appliance, as it may become dangerous to use.
- The appliance should be installed and all the electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

USING THE OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:

- Furnish the interior of the oven as described under the heading “Cleaning and maintenance”
- Switch the empty oven ON for about two hours to eliminate traces of grease and smell from the components.
- Let the oven cool down, switch off, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

IMPORTANT SAFEGUARDS & RECOMMENDATIONS

- Do not carry out any cleaning or maintenance without first disconnecting the appliance from the electrical supply.
- During and after use of the oven, certain parts will become very hot. Do not touch hot parts.
- After use always ensure that the control knobs are in the **"0" OFF** position.
- Household appliances are not intended to be played with by children.
- Keep children away from the oven during use.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- **WARNING**

  When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

- **Fire Risk!** Do not store inflammable materials inside the oven.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Always stand back from the oven when opening the oven door to allow steam and hot air to escape before removing the food.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Make sure that electrical cords connecting other appliances in the proximity cannot become entrapped in the oven door.
- Before disposing of an unwanted appliance, it is recommended that it is made inoperative and that all potentially hazardous parts are made harmless.
- **Important:** This appliance has been designed for domestic use only. The appliance is **NOT** suitable for use within a semi-commercial, commercial or communal environment.
- **Safe food handling:** leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

1 OVEN FEATURES

GENERAL FEATURES

This multifunction oven has 4 heating elements which allow you to choose between 6 cooking programmes:

- Lower element	1300 W
- Upper element	1000 W
- Grill element	2000 W
- Circular element	2200 W

NOTE:
Before using your new oven, it is necessary to condition your oven.

Heat the oven on maximum for 60 minutes in the position 2 and 5 (for another 60 minutes) to eliminate possible traces of grease on the heating elements.

Then heat the oven for another 15 minutes in the grill position 6 as explained in the chapters VENTILATED GRILL COOKING and GRILLING AND "AU GRATIN".

WARNING:
The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

GREASE FILTER (SOME MODELS ONLY)

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (see page 29).
- When baking pastry etc. this filter should be removed.
- Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.

OPERATING PRINCIPLES

Heating and cooking in the MULTIFUNCTION oven are obtained in the following ways:

a. by normal convection
The heat is produced by the upper and lower heating elements.

b. by forced convection
The air inside the oven is warmed by a circular heating element at the back of the oven.
Hot air is then moved around the oven by a fan near the heating element.
Food can be placed inside a cold oven because it heats up quickly. The heat is evenly distributed throughout the oven allowing for different dishes to be cooked simultaneously.

c. by semi-forced convection
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation
The heat is radiated by the infrared grill element.

e. by radiation and ventilation
The radiated heat from the infrared grill element is distributed throughout the oven by the fan.

f. by ventilation
The food is defrosted by using the fan only function without heat.

Attention: the oven door becomes very hot during operation.
Keep children away.

CONTROL PANEL

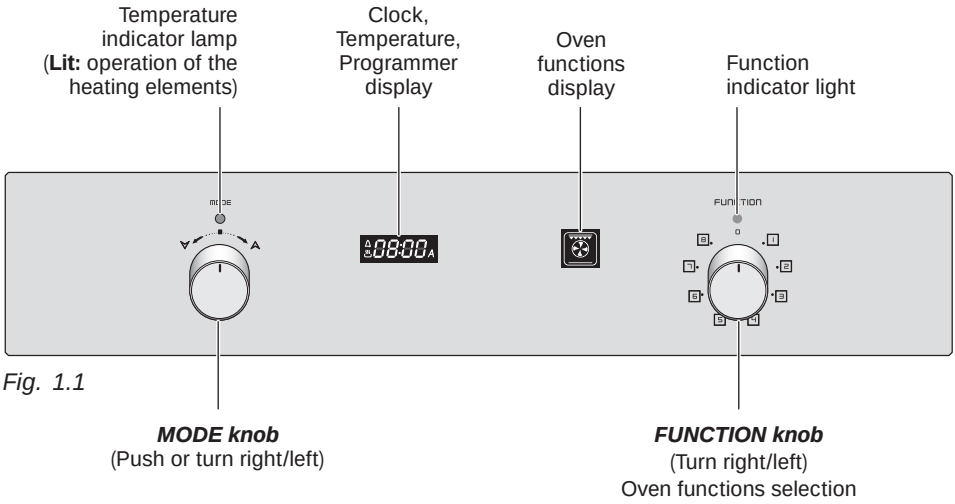


Fig. 1.1

Note: The oven cooling fan comes on automatically at different stages of the cooking cycle. It blows out warm air above the door.
When the oven is turned off, the cooling fan may stay on until the oven cools down.

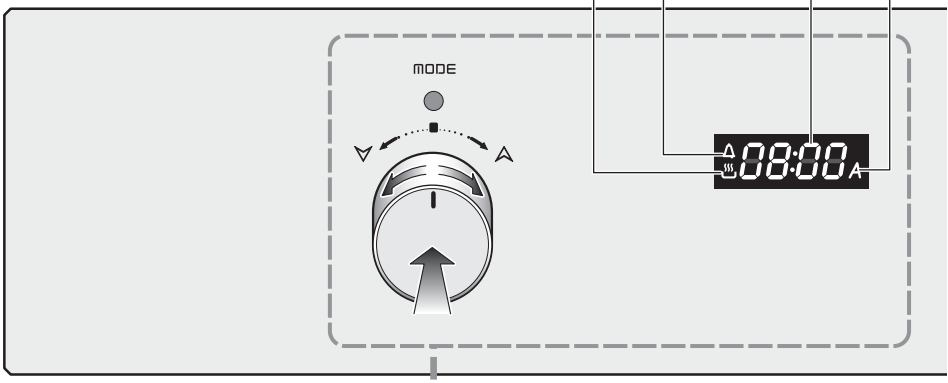
2 USING THE OVEN - CONTROLS AND DISPLAY

SYMBOL

Lit = cooking function in operation (not lit for light or defrost)
Flashing = semi-automatic or automatic cooking completed

SYMBOL

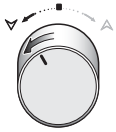
Lit = minute minder in operation
Flashing = countdown completed by the minute minder



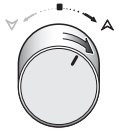
PUSH selection

Progressive selection
(each time the knob is pushed)

TURN selection



Turn to the left to decrease the numbers on the left display



Turn to the right to increase the numbers on the left display

NOTE: The knob is very sensitive and may feel loose to the touch. Do not force it beyond the "▽" and "△" symbols.

DIGITS

- Oven switched off:
  - Time of day (normal status)
  - Time of day and residual oven temperature alternating (oven temperature above 50°C)
- Oven switched on (light function)
  - Time of day
  - Time of day and residual oven temperature alternating (oven temperature above 50°C)
- Oven switched on (defrost function)
  - " ***dEF*** "
  - " ***dEF*** " and residual oven temperature alternating (oven temperature above 50°C)
- Oven switched on (cooking functions - not light or defrost):
  - Set temperature with "o" flashing (the oven is pre-heating)
  - Time of day and set temperature alternating (the oven is at the set temperature)

A **SYMBOL**

Lit = semi-automatic or automatic cooking programmed
Flashing = semi-automatic or automatic cooking completed

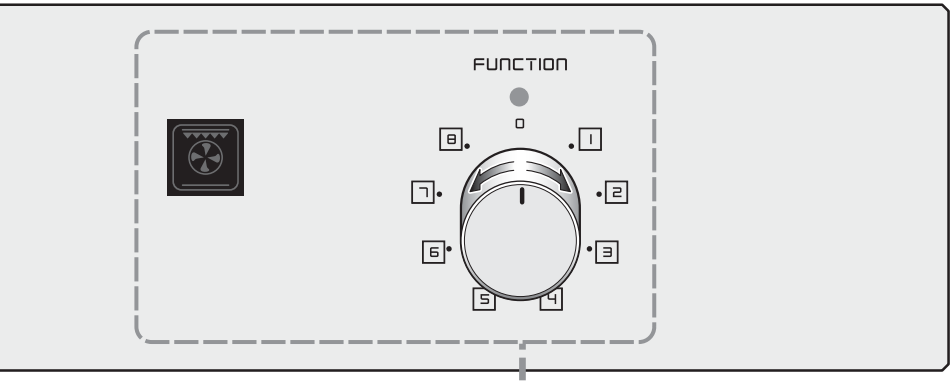
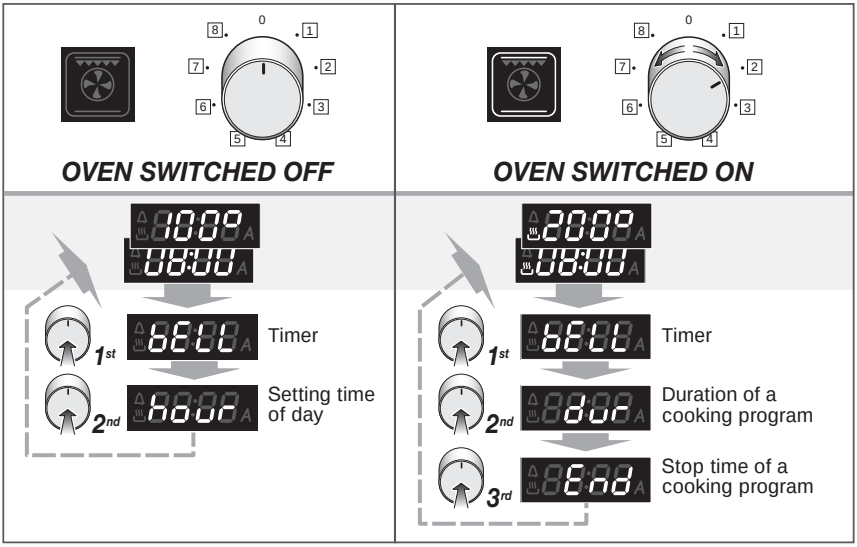


Fig. 2.1



SELECTING THE COOKING FUNCTIONS AND THE TEMPERATURE

MODE knob	Left display		Oven functions display	Oven function	FUNCTION knob
Turn the knob to the left or to the right to decrease or increase the temperature	08:00	Oven light only		1	Turn the knob clockwise or anticlockwise to select the oven function
	2009			2	
	2009			3	
	dEF	It is not possible to set the temperature		4	
	1759			5	
	1759			6	
	1759			7	
	1759			8	

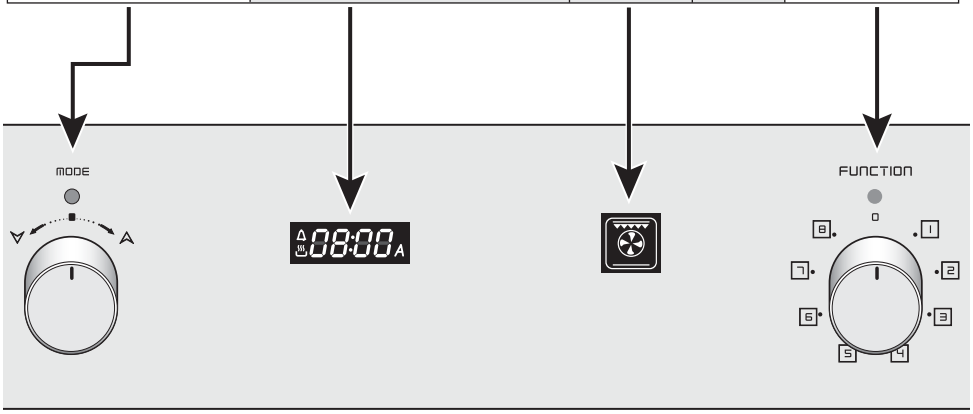


Fig. 2.2

ELECTRONIC CONTROLLER FEATURES

It performs the following functions:

- 24 hours clock with illuminated display.
- Timer (minute minder: up to 600 minutes - 10 hours).
- Programme for semi-automatic oven cooking (up to 600 minutes - 10 hours - of cooking time).
- Programme for automatic oven cooking (up to 600 minutes - 10 hours - of cooking time).
- Oven functions and temperature selection.
- Each setting operated by the MODE knob is automatically processed about 4 seconds after the last selection.

IMPORTANT NOTE: The first time the oven is used or after a power failure the clock is automatically set to 12:00 ("***12:00***" appears on the left display).

WARNING: Set the time of day otherwise it is not possible to use the oven.

SETTING TIME OF DAY

The controller is provided with an electronic clock with illuminated figures showing the hour and minutes.

IMPORTANT: The time of day can be set only when the oven is turned off (FUNCTION knob in the "0" OFF position).

To set the time:

- Select "***hour***" on the left display by using the MODE knob.
- While the hour and "***hour***" alternate on the left display turn the MODE knob to the right or to the left to set the time. The new time alternates with "***hour***" for a few seconds until the new time is set.

IMPORTANT: After a power failure, check the function knob is in the "**0**" OFF position before setting the time of day.

TURNING THE OVEN ON AND OFF

To turn the oven ON:

- Turn the FUNCTION knob to the right or to the left to set the desired cooking function. "***On***" appears for some seconds on the left display.
  To change the temperature turn the MODE knob to the right or to the left.
- When completing the pre-heating three beeps indicate that the oven is at the set temperature

To turn the oven OFF:

- Turn the FUNCTION knob to the "0" OFF position. "***OFF***" appears for some seconds on the left display and three beeps indicate that the oven is turned off.

WARNING - IMPORTANT NOTE
Do not turn the oven off if you have set it for automatic or semi-automatic cooking. This operation will cancel the programmed cooking.

Only the timer (minute minder) operates with the oven turned off.

SELECTING THE VOLUME OF THE BEEPS

- To select the volume of the beeps, turn the MODE knob to the left when the oven is turned off.

USING THE TIMER (MINUTE MINDER)

You can use the timer at any time, even when the oven is not in use or switched off. The timer does not turn the oven off. Remember to turn off the oven manually. The timer can be set for up to 600 minutes (10 hours).

To set the timer:

- Select "***bELL***" on the left display by using the MODE knob.
- While "***bELL***" and "***---'***" alternate on the display turn the MODE knob to the right or to the left to set the time in minutes. The set time alternates with "***bELL***" for a few seconds until the timer is set.
- To reset the time turn the MODE knob to the left until "***---'***" appears on the display.
- The symbol "🔔" appears on the left display and the countdown starts immediately.
- To check the countdown select "***bELL***" on the left display by using the MODE knob; the time is indicated (for a few seconds) in minutes.
- When the time is up, the timer will beep. Push the MODE knob to turn it off.

NOTE:

The timer also operates if the oven, after selection, is turned OFF. The timer can also be set if the oven not switched on.

3 USING THE OVEN - COOKING FUNCTIONS

Turn on the oven as indicated in the “TURNING THE OVEN ON AND OFF” chapter. Select the oven function and temperature as indicated in the previous pages.

IMPORTANT: the cooking function and temperature can be modified at any time during the normal, semi-automatic or automatic cooking.

1 OVEN LAMP

Only the oven light comes on and the relative symbol is lit in the functions display.
The oven light remains on in all cooking modes. During automatic cooking, the lamp is switched off before the oven starts to operate.

2 TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.
The heat is diffused by natural convection and the temperature must be set between 50 and 250°C.
The pre-heating temperature is set at 200°C. To change the temperature, follow the instructions in the “SELECTING THE COOKING FUNCTIONS AND THE TEMPERATURE” chapter.

Recommended for:
For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

3 GRILLING

The infrared heating element is switched on. The heat is diffused by radiation.
Use with the oven door closed and the temperature between 50 and 200°C maximum.
The pre-heating temperature is set at 200°C. To change the temperature, follow the instructions in the “SELECTING THE COOKING FUNCTIONS AND THE TEMPERATURE” chapter.

Recommended for:
Intense grilling action for browning, crisping, “au gratin”, toasting, etc.
For correct use see the “USE OF THE GRILL” chapter.

The external parts of the oven become hot during operation.
Keep children well out of reach.

4 DEFROSTING FROZEN FOODS

The fan only switches on and the left display shows "***dEF***".
It is not possible to set the temperature.

Recommended for:
To rapidly defrost frozen food; 1 kilogram requires about one hour. The defrosting times vary according to the quantity and type of food to be defrosted.

5 HOT AIR COOKING

The circular heating element and the fan are switched on.
The heat is diffused by forced convection and the temperature can be set between 50 and 250°C.
The pre-heating temperature is set at 175°C. To change the temperature, follow the instructions in the "SELECTING THE COOKING FUNCTIONS AND THE TEMPERATURE" chapter.

Recommended for:
For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.

6 VENTILATED GRILL COOKING

The infrared heating element and the fan are switched on.
The heat is mainly diffused by radiation and distributed by the fan throughout the oven. Use with the oven door closed and the temperature between 50 and 175°C maximum.
The pre-heating temperature is set at 175°C.
To change the temperature, follow the instructions in the "SELECTING THE COOKING FUNCTIONS AND THE TEMPERATURE" chapter.

Recommended for:
For fast browning and sautéing, i. e. veal steak, steak, hamburger, etc. For correct use see the "GRILLING AND AU GRATIN" chapter.

The external parts of the oven become hot during operation.
Keep children well out of reach.

7 MAINTAINING TEMPERATURE COOKING OR SLOWLY HEATING FOODS

The upper element and the circular element connected in series, and the fan are switched on.
The pre-heating temperature is set at 75°C.
The temperature must be regulated between 50° and 150°C maximum.
To change the temperature, follow the instructions in the “SELECTING THE COOKING FUNCTIONS AND THE TEMPERATURE” chapter.

Recommended for:
To keep foods hot after cooking.
To slowly heat already cooked foods.

8 CONVECTION COOKING WITH FAN

The upper and lower heating elements and the fan are switched on. The heat from the top and the bottom is diffused by fan convection.
The temperature can be set between 50 and 250°C.
The pre-heating temperature is set at 175°C.
To change the temperature, follow the instructions in the “SELECTING THE COOKING FUNCTIONS AND THE TEMPERATURE” chapter.

Recommended for:
For foods of large volume and quantity which require the same internal and external degree of cooking; e.g. rolled roasts, turkey, legs, cakes, etc.

USING THE OVEN MANUALLY

Turn the oven ON as indicated in the “TURNING THE OVEN ON AND OFF” chapter. Operate the oven manually by selecting the oven function and temperature as indicated in the “SELECTING THE COOKING FUNCTIONS AND THE TEMPERATURE” chapter.

The oven will start to operate immediately.

If “**A**” symbol is shown on the left display (semi-automatic or automatic cooking selected), then you need to cancel the preset automatic cooking as indicated in the “CANCELLING A SET PROGRAMME” chapter.

Turn OFF the oven as indicated in the “TURNING THE OVEN ON AND OFF” chapter.

CANCELLING A SET PROGRAMME

To cancel a set programme (“**A**” symbol activated on the left display):

- Select “***dur***” on the left display by using the MODE knob. While “***dur***” and the cooking time (in minutes) alternate turn the MODE knob to the left until “***---’***” appears on the display.
- A set programme is also cancelled when the oven is switched OFF. At the next power up the oven is not programmed.

IMPORTANT: If the oven is ON, remember to switch it off manually otherwise it does not stop operating in the set mode.

USING THE OVEN AUTOMATICALLY

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1. Check the clock shows the correct time.
2. Select the function and temperature. The oven will come on.
3. Decide how long the food will take to cook, allowing time for pre-heating if necessary.
4. Select "***dur***" (duration) on the left display by using the MODE knob. While "***dur***" and "***---'***" alternate turn the MODE knob to the right or to the left to set the time in minutes (maximum 600 minutes).
   The set minutes alternate with "***dur***" for a few seconds until the time is set.
   To reset turn the MODE knob to the left until "***---'***" appears on the display.
5. Decide the time you would like the oven to turn off; select "***End***" on the left display by using the MODE knob. While "***End***" and the time alternate turn the MODE knob to the right or to the left to set the end of cooking time (hour and minutes).
   The set time alternates with "***End***" for a few seconds until the time is set.

If there is time to wait before cooking starts, "**A**" will show in the left display and the oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, " " will be displayed and the oven will turn on.

- To see the remaining cook time, follow step 4 up to display "***dur***" (duration).
- To see the set stop time, follow step 5 up to display "***End***".
- To cancel automatic or semi-automatic cooking at any time see chapter "CANCELLING A SET PROGRAMME".

When the stop time is reached the timer will beep, "**A**" and " " will flash:

- Push the MODE knob to stop the beeping.
- Turn OFF the oven as indicated in the "TURNING THE OVEN ON AND OFF" chapter.

Attention: after a power failure any automatic or semi-automatic programme is cancelled. Turn off the oven manually.
During an automatic or semi-automatic cooking programme it is possible to change the cooking function and the temperature at any time.

COOKING ADVICE

STERILISATION

Sterilisation of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

a. Set the function 5 .

b. Set the temperature at 185 °C and preheat the oven.

c. Fill the grill pan with hot water.

d. Set the jars into the grill pan making sure they do not touch each other and the door and set the temperature at 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REHEAT FOOD

Set the 8 function and the temperature at 150° C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

COOKING DIFFERENT DISHES AT THE SAME TIME

By setting the 5 or 8 functions the ventilated oven allows you to cook different types of food at the same time.
Fish, cakes and meat can be cooked together without the smells and flavours mixing.

Please ensure that:

- The cooking temperatures must be as close as possible with a maximum difference of 20°-25°C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

ROASTING

To obtain classical roasting, please remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

USE OF THE GRILL

Choose 3 function and set the temperature **between 50 and 200°C maximum.**

Leave to warm up for approximately 5 minutes with the door **closed**.

Introduce the food to be cooked, positioning the rack as close to the grill as possible. The dripping pan should be placed under the rack to catch the cooking juices and fats.

Always grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

GRILLING AND "AU GRATIN"

Grilling may be done by selecting the function 6 because the hot air completely envelops the food that is to be cooked.
Set the temperature **between 50 and 175°C maximum** and after having preheated the oven, simply place the food on the grid.
Close the door and let the oven operate until grilling is done.
Adding a few dabs of butter before the end of the cooking time gives the golden "au gratin" effect.

Always grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

ERROR CODES ON THE LEFT DISPLAY

If an error message appears on the left display (e.g. "E001", "E002"....., "E064", "E128" - "E" letter followed by three numbers):

1. Switch off the oven and disconnect it from the mains.
2. Reconnect the oven and turn it on.
3. Wait for about two minutes and if the problem does not appear the oven can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the oven from the mains and contact your Authorised Service Centre.

DISPLAY OFF OR NOT CORRECTLY OPERATING

IF LEFT DISPLAY OR FUNCTIONS DISPLAY ARE ONLY PARTIALLY LIT OR NOT LIT

1. Switch off the oven and disconnect it from the mains.
2. Reconnect the oven and turn it on.
3. Wait for about two minutes and if the problem does not appear the oven can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the oven from the mains and contact your Authorised Service Centre.

4 CLEANING AND MAINTENANCE

GENERAL ADVICE

Important:
Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
Avoid using cleaning products with a chlorine or acidic base.

WARNING
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water.
Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.
Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not store flammable material in the oven.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
Dry preferably with a microfibre or soft cloth.

STAINLESS STEEL SURFACES (MODELS WITHOUT ANTI-FINGERPRINT TREATMENT), ALUMINIUM PARTS AND PAINTED OR SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

STAINLESS STEEL SURFACES WITH ANTI-FINGERPRINT TREATMENT (SOME MODELS ONLY)

CAUTION: The stainless steel front surfaces used in some ovens are protected with a Special Lacquer to reduce finger-print marks.
To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

OVEN FITTING OUT

MODELS WITH EMBOSSED CAVITY

The oven shelves are provided with a security block to prevent accidental extraction.
They must be inserted operating as per figure 4.1.

To pull them out operate in the inverse order.

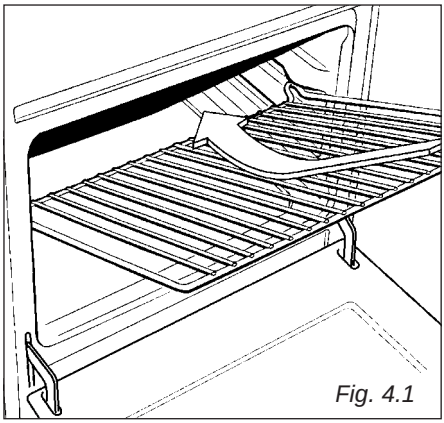


Fig. 4.1

MODELS WITH WIRE RACKS

- Assemble the wire racks to the oven walls using the 2 screws (Fig. 4.2).
  In the models with catalytic panels interpose the catalytic panels “A” with the arrow up (Fig. 4.2).
  Models with side lamp: The catalytic panel with the hole for the side oven lamp must be positioned on the left oven wall. DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE LEFT OVEN WALL.
- Slide in, on the guides, the shelf and the tray (fig. 4.3).
  The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- To dismantle, operate in reverse order.

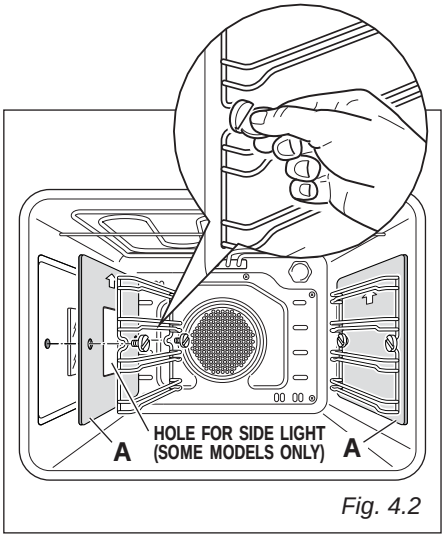


Fig. 4.2

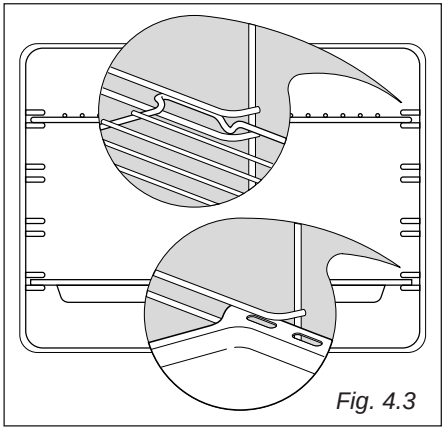


Fig. 4.3

MODELS WITH TILTING GRILL AND WIRE RACKS

Operate as follows:

– Assemble the wire racks on the oven walls using the 2 screws (fig. 4.4). In the models with catalytic panels interpose the catalytic panels “A” with the arrow up (fig. 4.4).

Models with side lamp: The catalytic panel with the hole for the side oven lamp must be positioned on the left oven wall. DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE LEFT OVEN WALL.

– Slide in, on the guides, the shelf and the tray (fig. 4.5).
The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

To dismantle, operate as follows:

– Unscrewing the fixing screws and slide off the wire racks and the catalytic liners (if supplied) to the oven wall as in fig. 4.4.

The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 4.6).

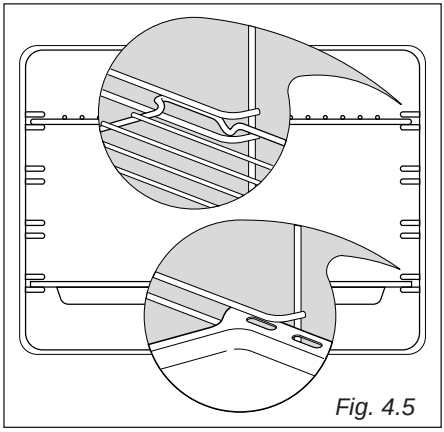


Fig. 4.5

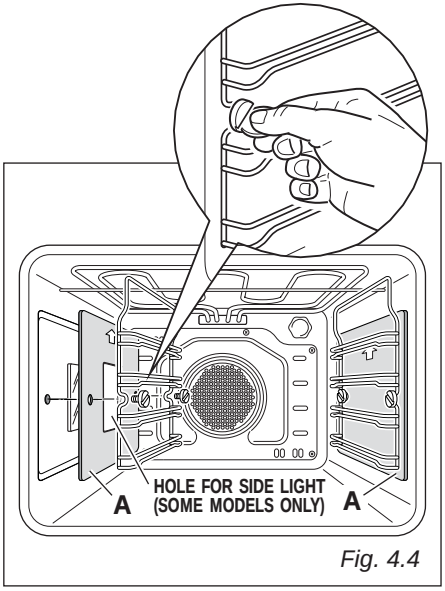


Fig. 4.4

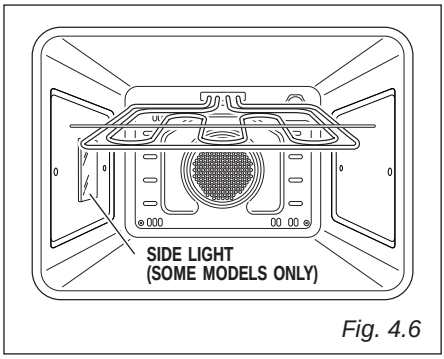


Fig. 4.6

TELESCOPIC SLIDING SHELF SUPPORTS (SUPPLIED WITH SOME MODELS ONLY)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

– The slides to the top wire of a rack. They do not fit on the lower wire.
– The slides so that they run out towards the oven door.
– Both sides of each pair of shelf slides.
– Both sides on the same level.
– **Models with tilting grill. Note:** you cannot fit the sliding shelf supports to the top shelf position (fig. 4.7b).

To fix the sliding shelf support onto the side racks:

– Screw the side rack onto the oven wall (Figs. 4.2 - 4.4).
– Fit the sliding shelf support onto the top wire of a rack and press (Figs. 4.7a - 4.7b). You will hear a click as the safety locks clip over the wire.

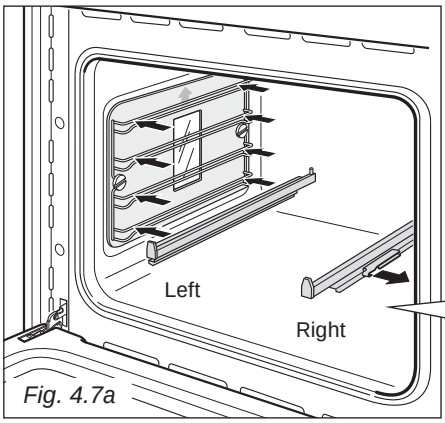


Fig. 4.7a

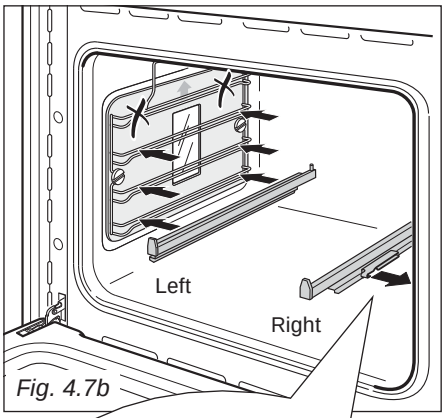


Fig. 4.7b

To remove the telescopic sliding shelf supports:

– Remove the side racks by unscrewing the fixing screws (Figs. 4.8a - 4.8b).

– Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.

– Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in Fig. 4.9).

– Pull the safety locks away from the wire to release the wire (arrow 2 in Fig. 4.9).

Cleaning the sliding shelf supports

– Wipe the supports with a damp cloth and a mild detergent only.

– Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.

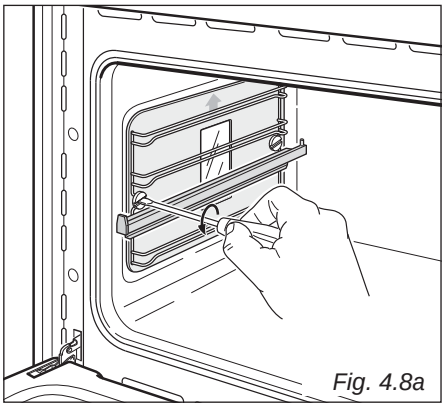


Fig. 4.8a

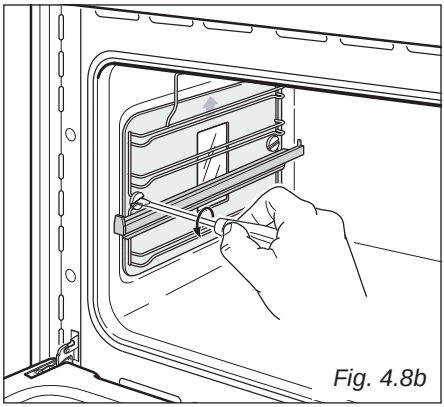


Fig. 4.8b

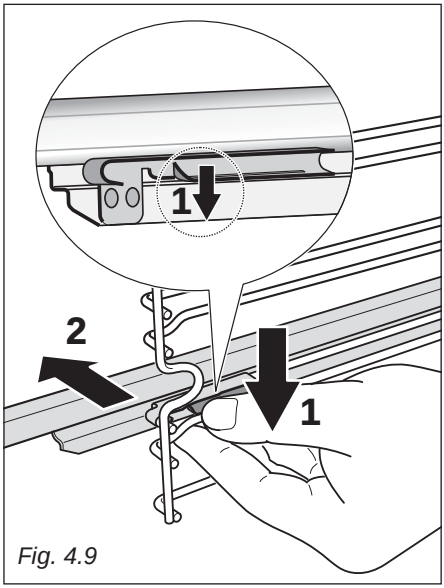


Fig. 4.9

MODELS WITH SLIDING SHELVES

– Assemble the sliding shelves on the oven wall as in Fig. 4.10.
In the models with catalytic panels interpose the catalytic panels “A” with the arrow up (fig. 4.10).

Models with side lamp: The catalytic panel with the hole for the side oven lamp must be positioned on the left oven wall. DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE LEFT OVEN WALL.

The sliding shelves facilitate the insertion and removal of shelves during cooking; they stop when pulled out to the maximum position. These shelves support all accessory trays and are dishwasher safe.

– Position the shelf and tray as per fig. 4.11.

– To dismantle, operate in reverse order.

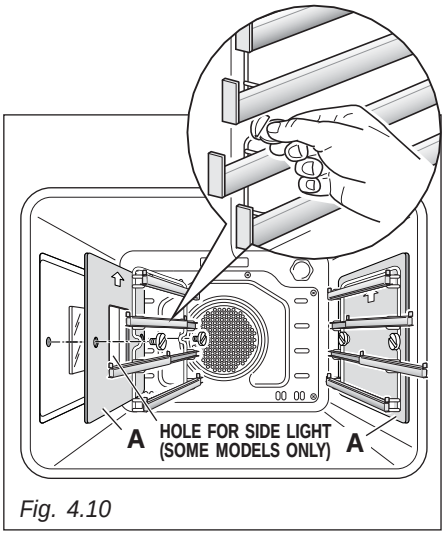


Fig. 4.10

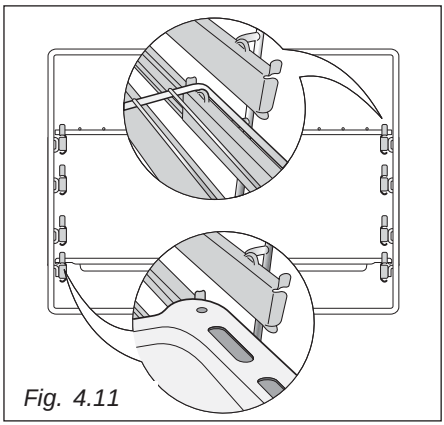


Fig. 4.11

MODELS WITH TILTING GRILL AND SLIDING SHELVES

Operate as follows:

– Assemble the sliding shelves on the oven walls using the 2 screws (fig. 4.12).
In the models with catalytic panels interpose the catalytic panels “A” with the arrow up (fig. 4.12).

Models with side lamp: The catalytic panel with the hole for the side oven lamp must be positioned on the left oven wall. DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE LEFT OVEN WALL.

– Position the shelf and tray on the sliding shelves (fig. 4.13).

To dismantle, operate as follows:

– Unscrewing the fixing screws and slide off the sliding shelves and the catalytic liners (if supplied) to the oven wall as in fig. 4.12.

The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 4.14).

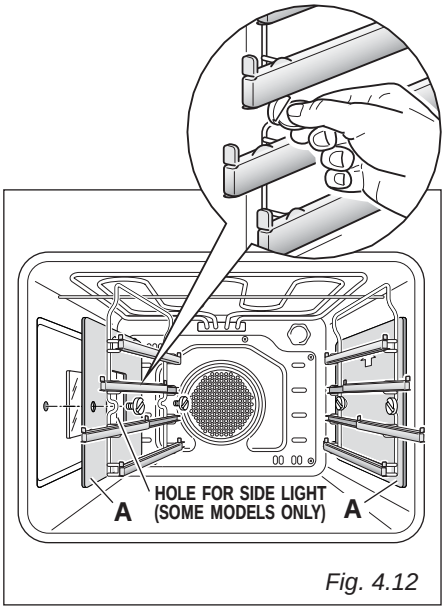


Fig. 4.12

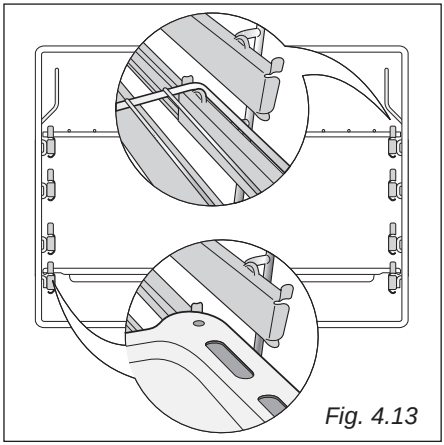


Fig. 4.13

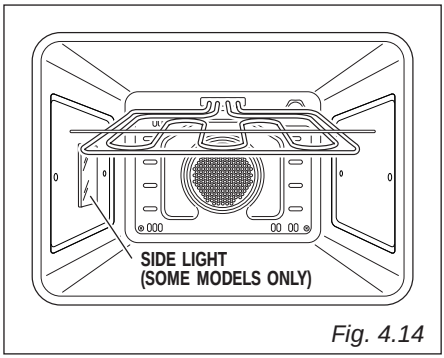


Fig. 4.14

ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS
(SOME MODELS ONLY)

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200°C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven “idling” on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

GREASE FILTER (SOME MODELS ONLY)

- Slide in the grease filter on the back of the oven as in fig. 4.15.
- **Clean the filter after any cooking!**

  The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 4.15).
- Always dry the filter properly before fitting it back into the oven.

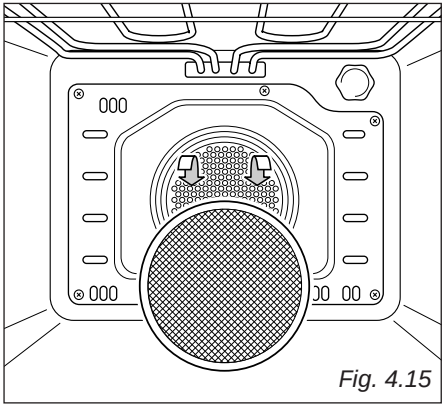


Fig. 4.15

REPLACING THE OVEN LAMP

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down;
- Switch off the electrical supply;

TOP RIGHT LAMP:

- Remove the protective cover **C** (fig. 4.16);
- Unscrew and replace the bulb **B** with a new one suitable for high temperatures (300°C) having the following specifications: 230-240V 50 Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover;

LEFT LAMP (SOME MODELS ONLY):

- Remove the left wire rack (and the side catalytic panel for the models with side catalytic panels) by unscrewing the fixing screws.
- Press down from the top the protective cover **A** (fig. 4.16) and remove it by rotating on the lower side. **IMPORTANT**: never use screwdrivers or other utensils to remove the cover **A**. This could damage the enamel of the oven or the lampholder. Operate only by hands.
- Unscrew and replace the bulb **B** with a new one suitable for high temperatures (300°C) having the following specifications: 230-240V 50 Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover **A** operating in reverse order. **ATTENTION**: the notch in the inner edge of the cover must be oriented toward the lamp.
- Assemble the left wire rack (and the side catalytic panel with the arrow up for the models with side catalytic panels).

Note: Oven bulb replacement is not covered by your guarantee.

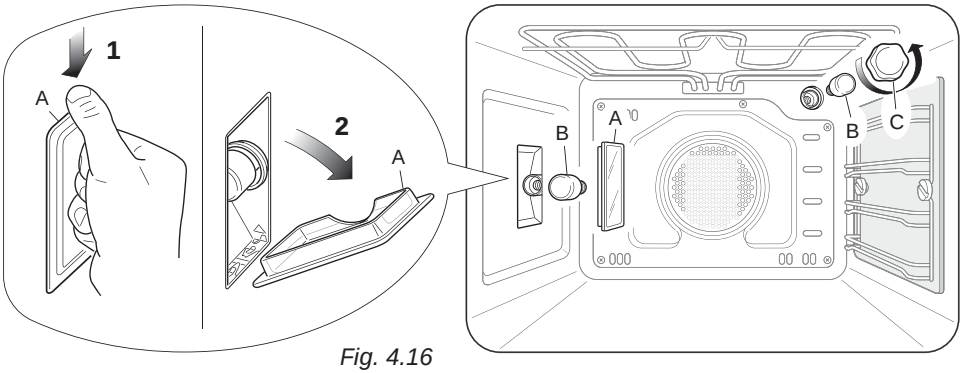


Fig. 4.16

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

– Open the door to the full extent (fig. 4.17a).

– Open the lever **A** completely on the left and right hinges (fig. 4.17b).

– Hold the door as shown in fig. 4.17.

– Gently close the door (fig. 4.17c) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 4.17b)

– Withdraw the hinge hooks from their location following arrow **C** (fig. 4.17d).

– Rest the door on a soft surface.

– To replace the door, repeat the above steps in reverse order.

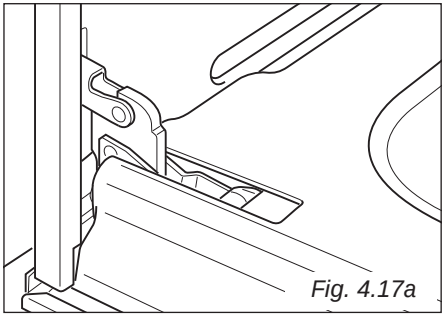


Fig. 4.17a

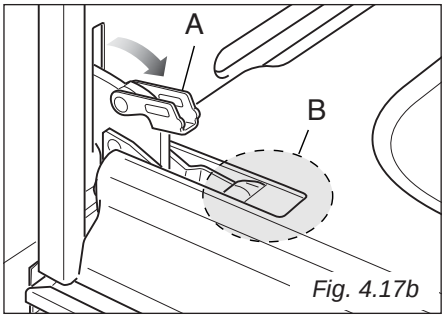


Fig. 4.17b

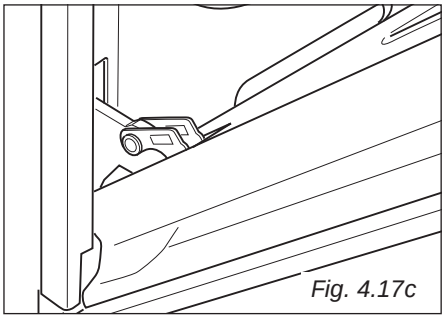


Fig. 4.17c

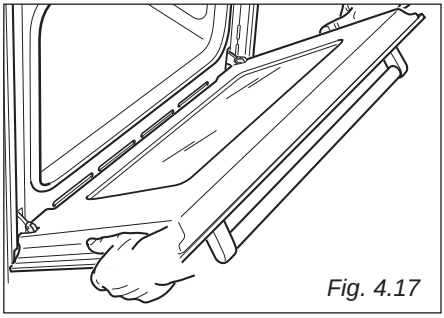


Fig. 4.17

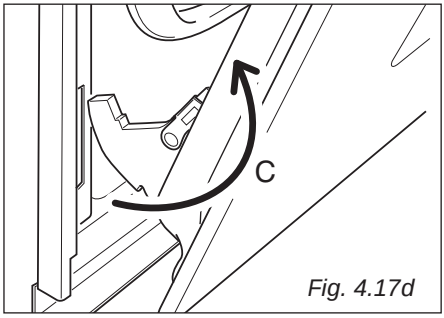


Fig. 4.17d

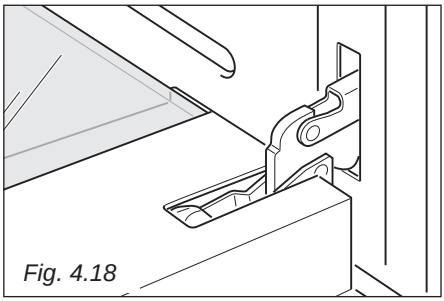


Fig. 4.18

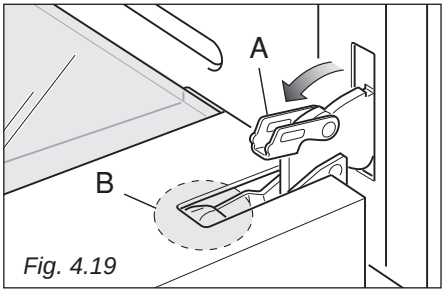


Fig. 4.19

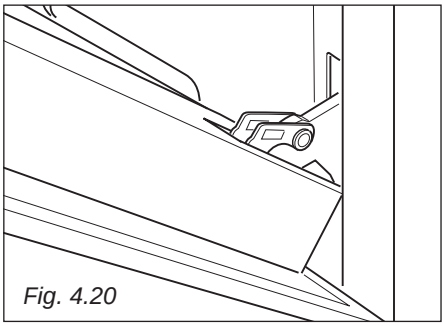


Fig. 4.20

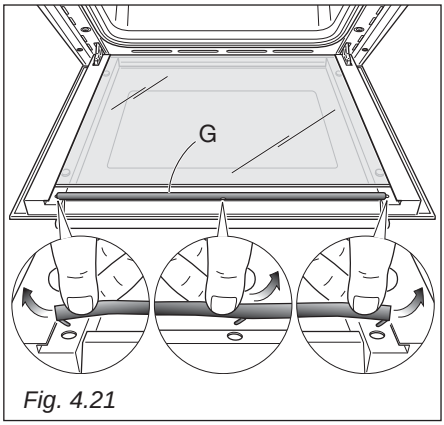


Fig. 4.21

MODELS WITH REMOVABLE INNER PANE OF GLASS

REMOVING THE INNER PANE

To clean the inner pane of the oven door on both sides operate as follows:

– Open the door to the full extent (fig. 4.18).

– Open the lever **A** completely on the left and right hinges (fig. 4.19).

– Gently close the door (fig. 4.20) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 4.19).

– Remove the seal **G** by unhooking the no. 3 fixing hooks (fig. 4.21).

– Gently pull out the inner pane of glass (Fig. 4.22).

– Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

– Now you can also clean the inside of the outer glass.

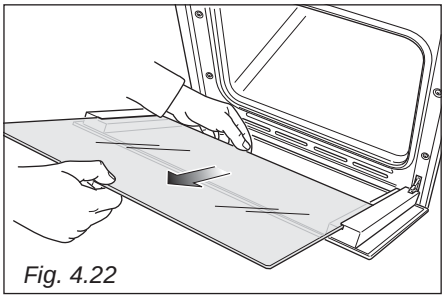


Fig. 4.22

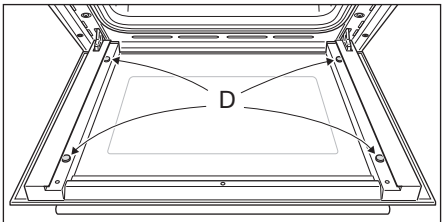


Fig. 4.23

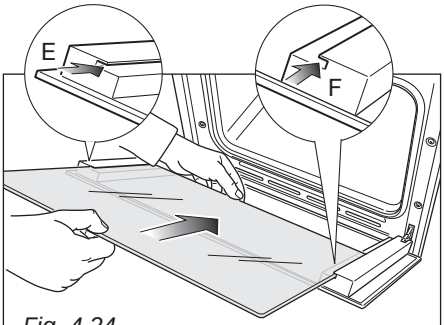


Fig. 4.24

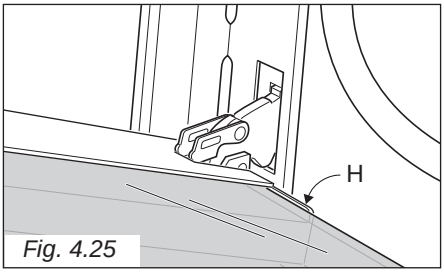


Fig. 4.25

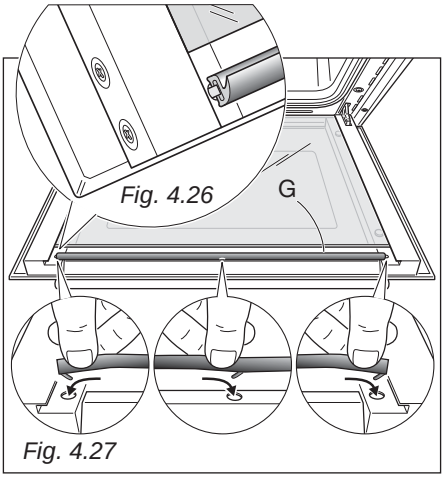


Fig. 4.26

Fig. 4.27

REASSEMBLING THE INNER PANE

To reassemble the inner pane of the oven door operate as follows:

– Make sure the door is locked open (see Fig. 4.20).

– Check the correct positioning of the no. 4 (four) silicon rubbers **D** (fig. 4.23).

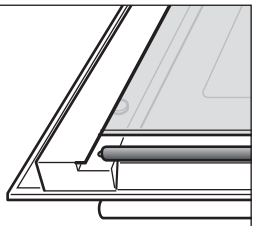
– Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.

– Insert the inner pane in the left **E** and right **F** side guides (fig. 4.24) and gently let it slide up to the retainers **H** (fig. 4.25).

– Reassemble the seal **G** in the correct way (fig. 4.26) by hooking the no. 3 fixing hooks in the proper holes (fig. 4.27).

– Open completely the oven door and close the lever **A** on the left and right hinges (fig. 4.28).

The oven door has a sealed gasket in the top part.



It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.

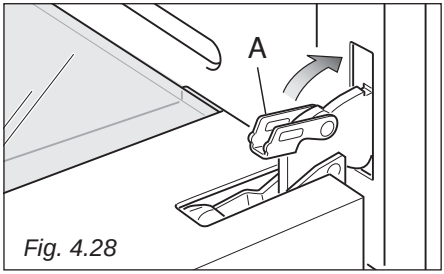


Fig. 4.28

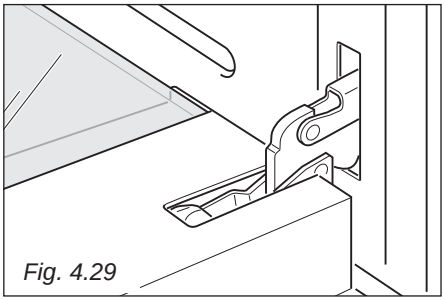


Fig. 4.29

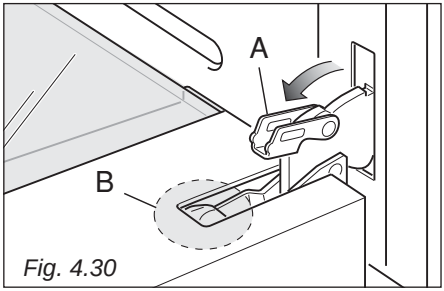


Fig. 4.30

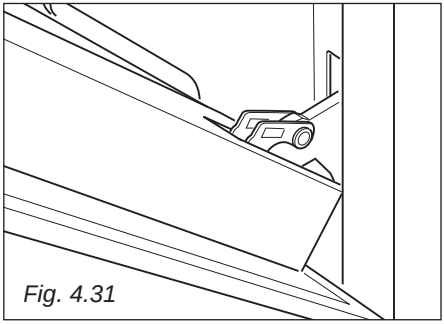


Fig. 4.31

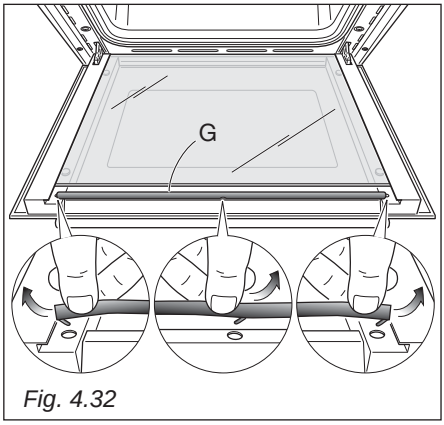


Fig. 4.32

MODELS WITH REMOVABLE INNER AND MIDDLE PANES OF GLASS (SOME MODELS ONLY)

The oven door is fitted with no. 3 panes:
- no. 1 outside;
- no. 1 inner;
- no. 1 in the middle.

To clean all panes on both sides it is necessary to remove the inner and the middle panes as follows:

REMOVING THE MIDDLE AND INNER PANES OF GLASS

1. Lock the door open:
   - Fully open the oven door (fig. 4.29).
   - Fully open the lever **A** on the left and right hinges. (fig. 4.30).
   - Gently close the door (fig. 4.31) until the left and right hinges are hooked to part **B** of the door (fig. 4.30).
2. Remove the inner pane:
   - Remove the seal **G** by unhooking the no. 3 fixing hooks (fig. 4.32).
   - Gently pull out the inner pane of glass (fig. 4.33).
   - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

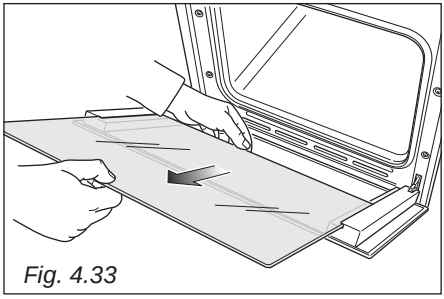


Fig. 4.33

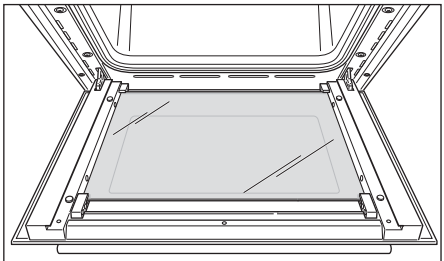


Fig. 4.34

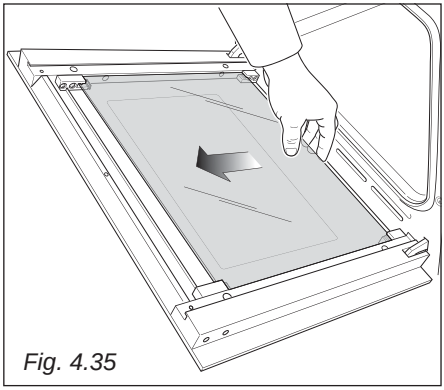


Fig. 4.35

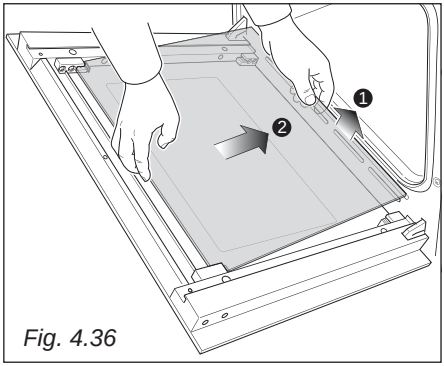


Fig. 4.36

3. Remove the middle pane:
   - Gently unlock the middle pane of glass from the bottom clamps by moving it as in fig. 4.35.
   - Gently lift the bottom edge of the pane (arrow 1 in fig. 4.36) and remove it by pulling it out from the top clamps (arrow 2 in fig. 4.36).
   - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

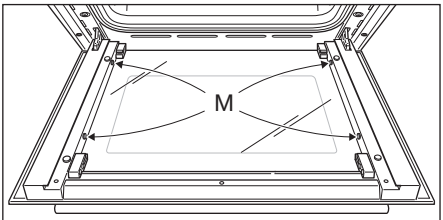


Fig. 4.37

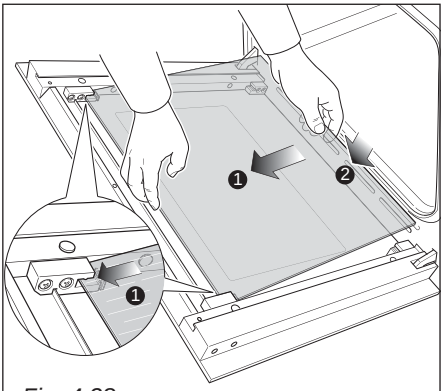


Fig. 4.38

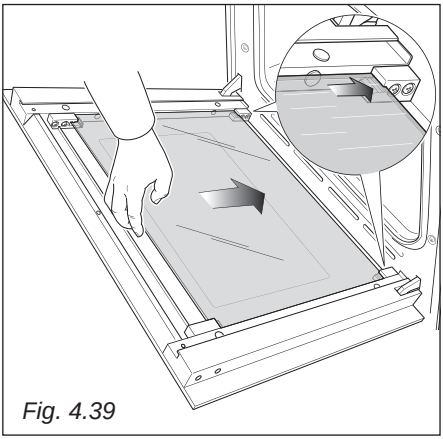


Fig. 4.39

REPLACING THE MIDDLE AND INNER PANES OF GLASS

1. Make sure the door is locked open (see fig. 4.31).
2. Replace the middle pane:
   - Check that the four rubber pads are in place (**M** in fig. 4.37).
   - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
   - Gently insert the top edge of the pane into the top clamps (arrow 1 in fig. 4.38), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in fig. 4.38); and then slide the pane into position (fig. 4.39).

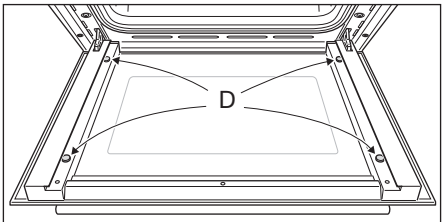


Fig. 4.40

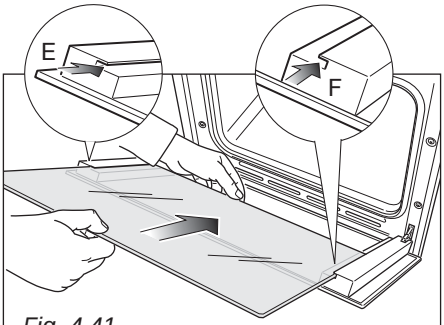


Fig. 4.41

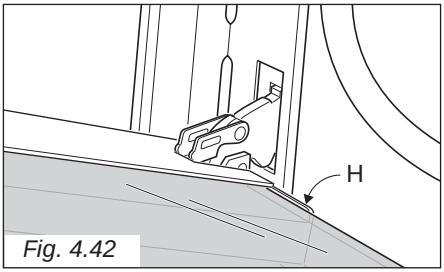


Fig. 4.42

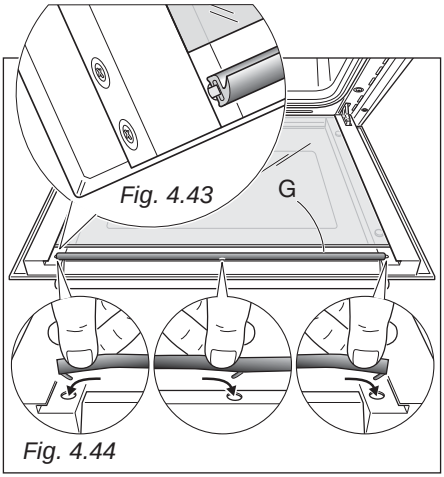
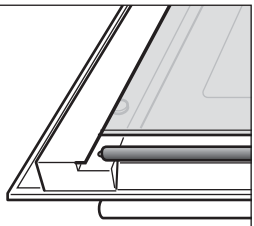


Fig. 4.43

Fig. 4.44

3. Replace the inner pane:
   - Check that the four rubber pads are in place (**D** in fig. 4.40).
   - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
   - Insert the pane in the left **E** and right **F** slide guides (fig. 4.41), and gently slide it to the retainers **H** (Fig. 4.42).
   - Reassemble the seal **G** in the correct way (fig. 4.43) by hooking the no. 3 fixing hooks in the proper holes (fig. 4.44).
4. Unlock the oven door by opening it completely and closing the lever **A** on the left and right hinges (fig. 4.45).

The oven door has a sealed gasket in the top part.



It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.

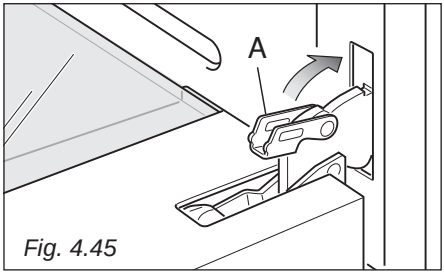


Fig. 4.45

DO'S AND DO NOT'S

✓ Do always grill with the oven door closed.

✓ Do always remove the detachable handles when using the grill pan.

✓ Do read the user instructions carefully before using the oven for the first time.

✓ Do allow the oven to heat for one and a half hours, before using for the first time, in order to burn off any protective oils.

✓ Do clean your oven regularly.

✓ Do remove spills as soon as they occur.

✓ Do always use oven gloves when removing food shelves and trays from the oven.

✓ Do not allow children near the oven when in use.

✓ Do not allow fat or oils to build up in the oven trays, grill pan or oven base.

✓ Do not place cooking utensils or plates directly onto the oven base.

✓ Do not grill food containing fat without using the grid.

✓ Do not cover the grilling grid with aluminium-foil.

✓ Do not use the oven tray for roasting.

✓ Do not clean the oven without first turning off the electricity supply and allow to cool.

✓ Do not place hot enamel parts in water. Leave them to cool first.

✓ Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.

✓ Do not use abrasive cleaners or powders that will scratch the surface of the enamel.

✓ Do not attempt to repair the internal workings of your oven.

✓ Do not grill with the oven door open as damage to the front panel will result.

✓ Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

FOR YOUR SAFETY

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

ADVICE FOR THE INSTALLER

IMPORTANT

- Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS **and in compliance with the local safety standards.**
  Failure to observe this rule will invalidate the warranty.
- Always unplug the appliance before carrying out any maintenance operations or repairs.
- **The walls surrounding the oven must be made of heat-resistant material.**
- **Taking care NOT to lift the oven by the door handle.**

5 INSTALLATION

IMPORTANT

- **The appliance should be installed by a QUALIFIED INSTALLATION TECHNICIAN.**
- **The appliance must be installed in compliance with regulations in force.**

The oven can be fitted in standard units, width and depth 60 cm.
Installation requires a compartment as illustrated in figures 5.1 and 5.2.
On the lover side, the oven must lay on supports standing the oven weight.

WARNING
When correctly installed, your product meets all safety requirements laid down for this type of product category.
However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

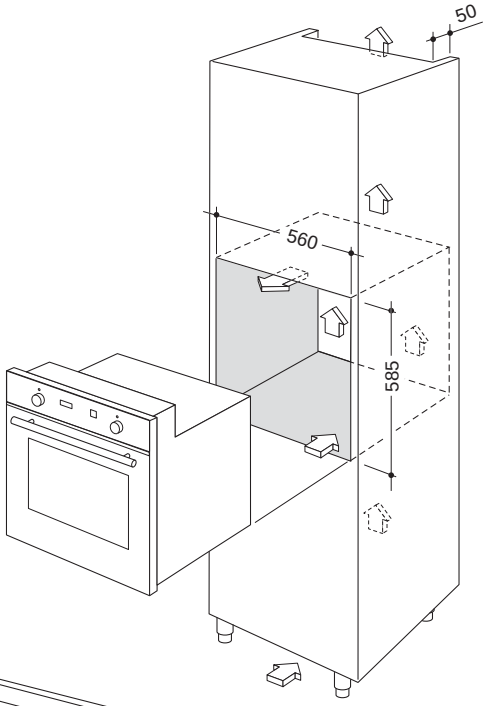


Fig. 5.1

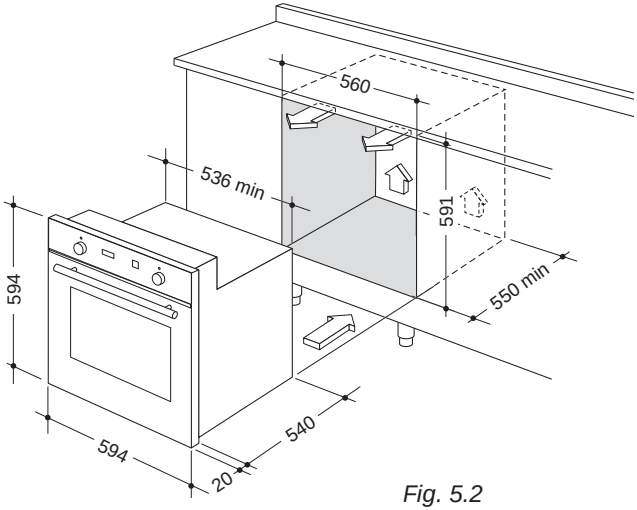


Fig. 5.2

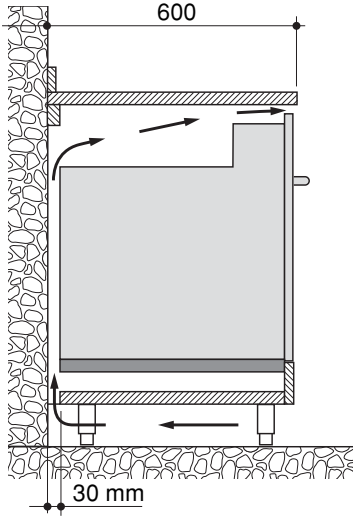


Fig. 5.3

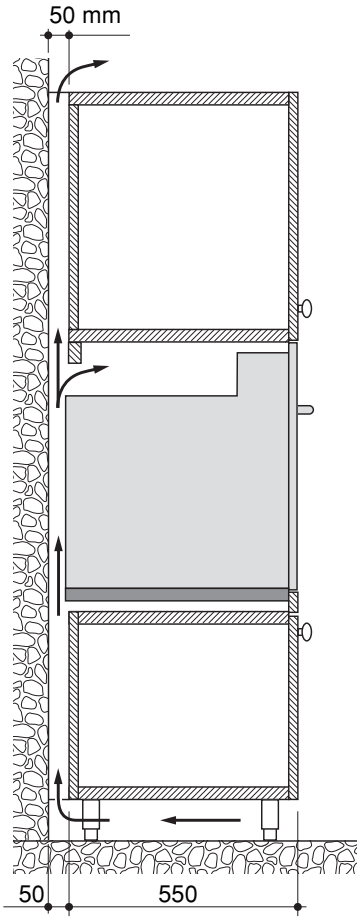


Fig. 5.4

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 5.3 and 5.4.

The walls surrounding the oven must be made of heat-resistant material. Taking care NOT to lift the oven by the door handle.

FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 5.5. It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Note
It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 5.3 - 5.4.
Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

Caution
Do not lift this oven by the door handle

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.

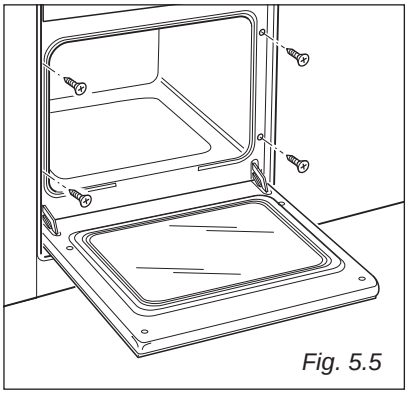


Fig. 5.5

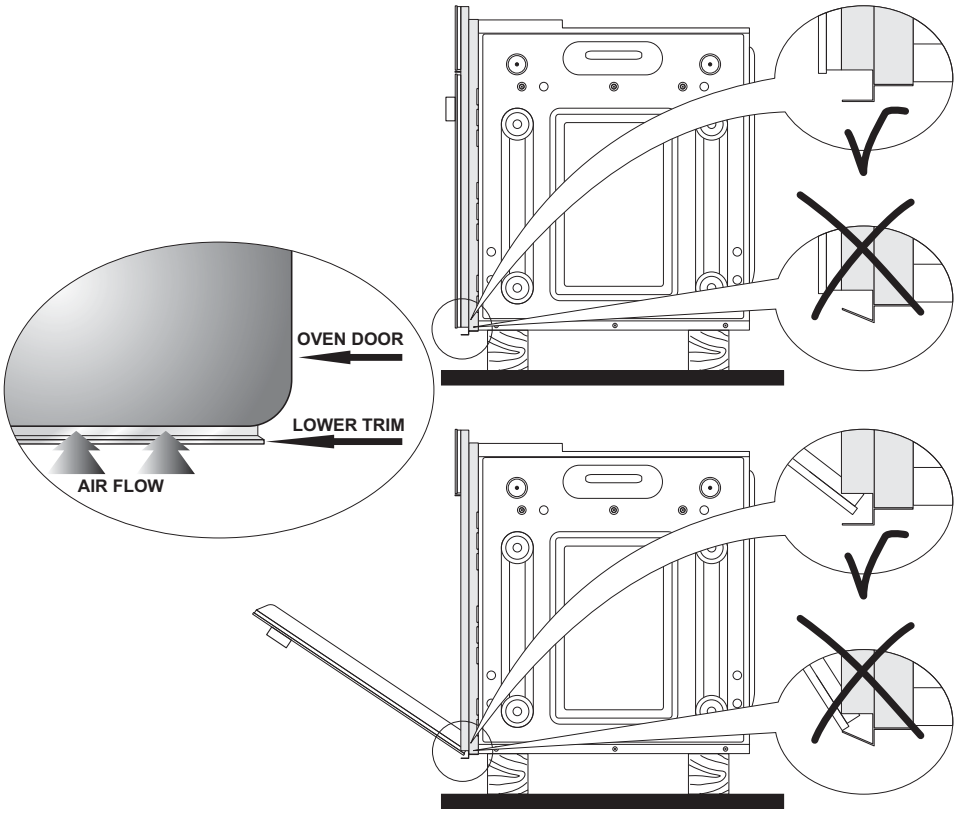


Fig. 5.6

IMPORTANT:
To avoid damage to the lower trim please note the following instructions.

The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in above illustrations.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

No responsibility for lower trim damage will be accepted if these instructions have not been followed.

6 ELECTRICAL SECTION

Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

GENERAL

- The connection to the electrical network must be carried out by qualified personnel and must be according to existing norms.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- If the appliance is supplied without a power supply plug and if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The colours of the wires in the appliance power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:
  - connect the green/yellow wire to the terminal marked with the letter E or the earth symbol or coloured green/yellow;
  - connect the blue wire to the terminal marked with the letter N or coloured black;
  - connect the brown wire to the terminal marked with the letter L or coloured red.
- The bi-polar plug must be connected to an outlet connected to the grounding unit in conformity to security norms.
- If the oven is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the oven has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call an expert. He should also check that the socket cable section is suitable for the power absorbed by the appliance.

The connection of the appliance to the grounding unit is mandatory.
The manufacturer declines every responsability for any inconvenience resulting from the inobservance of this condition.

CONNECTION OF THE POWER SUPPLY CABLE

Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 6.1).

Open the cable gland by unscrewing screw “F” (fig. 6.2), unscrew the terminal screws and remove the cable.

The new supply cable, of suitable type and section, is connected to the terminal board following the diagram fig. 6.3.

FEEDER CABLE SECTION TYPE H05RR-F

230 V ~ 3 x 1,5 mm^2

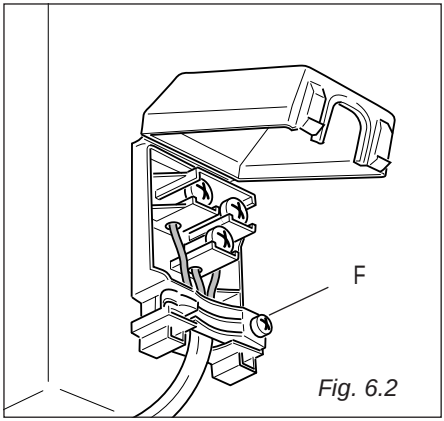


Fig. 6.2

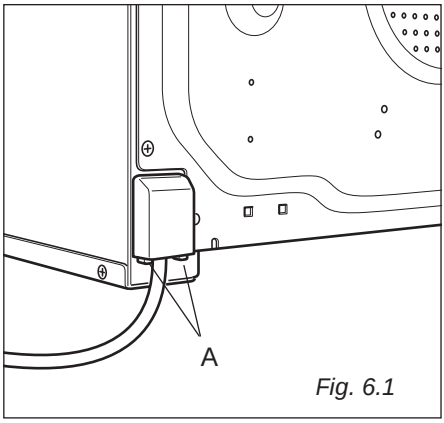


Fig. 6.1

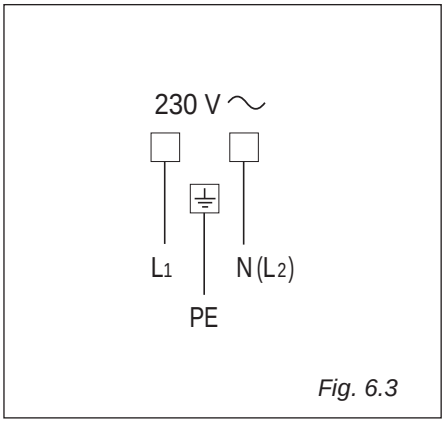


Fig. 6.3

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.